SECKFORD AGENCIES

TE REHUA PINOT NOIR, ESCARPMENT

ESCARPMENT

Vintage 2018



The deep alluvial gravels of the Martinborough Terraces and a blend of clones grown in a very sheltered spot produce this classic example of New World Pinot.

TASTING NOTE

This wine was grown on the Barton Vineyard, Huangarua Road, Martinborough from 26-year-old vines. A combination of deep alluvial gravels which the Martinborough Terraces are renowned for and a blend of many clones grown in a very sheltered spot always rewards with a classic example of New World Pinot Noir. It has a unique site derived complexity combined with black cherry/plum fruit flavours.

VINIFICATION DETAILS

Hand harvested fruit was open-top fermented using indigenous yeasts in traditional wooden cuvées, hand plunged every 12 hours, with a total vat time of 22 days. After pressing it was matured in 40% new French oak barriques for 18 months. It was fined to protect the flavours and aid brightness in the glass. Bottled without filtration, promoting soft mouth feel and texture.

TECHNICAL ANALYSIS

Alcohol
13.5

pH	Acidity
3.61	4.7

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
New Zealand	Pinot Noir	Yes	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Larry McKenna	Gelatine	Screw top	Martinborough	No